

2020

Alma Restaurant Menu 2020

Alma Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Food Studies Commons](#)

Recommended Citation

Restaurant, Alma, "Alma Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 522.
<https://arrow.tudublin.ie/menus21c/522>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)

Choripan Argentio

Argentine chorizo on organic Tartine sourdough with alioli, chimichurri, salsa criolla, caramelized onions, free range fried egg and sriracha.

Add: avocado +2.75

11.00

Dulce de Leche Pancakes

Buttermilk pancakes with Dulce de Leche, brandy and orange mascarpone, seasonal fruits topped with orange zest, mint and candied almond nuts.

Add: bacon +2.75

11.00

Alma's Poached Eggs

2 free range poached eggs, smashed avocado, garlic portobello mushrooms, feta cheese and salsa criolla on organic Tartine sourdough.

Add: bacon or chorizo +2.75

11.00

Granola Bowl

Homemade chocolate granola, greek yogurt with coconut shavings, lemon curd, dark chocolate shavings, seasonal fresh fruits and mint.

7.00

Beet this vegan toast

Roasted carrot hummus, grilled red peppers, roasted beetroots, saute garlic greens, spiced nuts, paprika oil and pickles on organic Tartine sourdough.

Add: poached/fried egg +1.25 or chorizo +2.75

11.0

Our Coffee & Tea

Our coffee is supplied by TWOFIFTY SQUARE which is roasted in Dublin 6.

We serve our coffee double shot as standard and at the ideal drinking temperature.

All our tea is supplied by Wall & Keogh superior grade loose leaf tea and served by the

We also have delicious Matcha Latte, Masala Chai Latte and Turmeric Latte supplied by Koyu

Menu

Black Coffee 3.00/3.20

Macchiato 3.00

Flat White 3.20

Latte 3.20/3.40

Cappuccino 3.20/3.40

Mocha 3.50

Any coffee iced 3.80

Dulce de Leche Iced Latte 4.00

Extras

Decaf +50c / Almond milk +40c
/ Oat milk +40c / Cashew milk +40c / Extra shot +40c

Hot Chocolate 3.50

Herbal Green Tea 3.00

Freshly squeezed orange juice 3.70

Rosemary Lemonade 3.50

Flavoured Still Water 1.50

Still / Sparkling Water 2.00

Dulce de Leche Pancakes

Buttermilk pancakes with Dulce de Leche, brandy and orange mascarpone, seasonal fruits topped with orange zest, mint and candied almond nuts.

Add: bacon +2.75

11.00

Porridge

Overnight soaked oats, blueberry compote, seasonal fruits topped with roasted almonds.

Non Dairy option available +40c.

6.00

Tostadas

Organic Tartine sourdough bread with Irish butter, homemade dulce de leche and seasonal homemade jam.

3.70

Menu

Loaded Batata

Whole grilled sweet potato with Argentine sausage ragu,
lime sour cream, green peas, spiced nuts, fresh herbs
and organic leaves with a side of Tartine sourdough.

Add: avocado +2.75

12.00

Steak con Chimichurri

Irish sirloin steak, house chimichurri, free range fried egg,
sauteed kale and roasted potatoes.

Add: Morcilla (black pudding) +2.75

14.50

Peas Give Me That Salad

Pea and chilli hummus, red quinoa, fresh peaches, mangetout, grated carrots,
green peas, spiced nuts, radicchio, pickled fennel, mint,
organic leaves and tahini dressing with a slice of Tartine sourdough bread.

Add: poached egg +1.25 or chorizo +2.75

12.00

Soup of the day

Add: a cup of soup to any dish for 3.50

5.50

Ragú on Toast (only weekend brunch)

Slow cooked Irish beef in tomato sauce, spiced chickpeas, baked polenta on organic Tartine sourdough topped with parmesan, spring onions and a fried egg.

Add: chorizo +2.75

Veg option: with garlic mushrooms

11.50